

CUISINE


PORTO POJANA
RISTORANTE TERMINUS

*COOKING ITSELF
IS A SCIENCE:
IT'S UP TO THE CHEF
TO TURN IT INTO AN ART.*

GUALTIERO MARCHESI

ORIGINS OF MEATS:

*SWITZERLAND, ITALY, IRELAND, UNITED KINGDOM,
FRANCE, GERMANY AND AUSTRALIA.*

ORIGINS OF OCEAN FISH AND SEAFOOD:

MEDITERRANEAN, ADRIATIC AND ATLANTIC.

ORIGINS OF LAKE FISH:

SWITZERLAND, ESTONIA AND THE NETHERLANDS.

RAW FISH:

*ALL FISH SERVED RAW HAS BEEN BLAST CHILLED
TO ENSURE PRODUCT SAFETY AND QUALITY.*

*IF YOU REQUIRE FURTHER INFORMATION
ON THE ALLERGEN CONTENT OF OUR FOODS,
A MEMBER OF OUR STAFF WILL BE HAPPY
TO HELP YOU.*

VEGETARIAN DISH



TASTING MENU
SERVED TO THE ENTIRE TABLE

ANCHOVIES, CAULIFLOWER AND DRIED TOMATOES

*BUTTON-SHAPED SPINACH RAVIOLI FILLED WITH CREAMED SALT COD
AND TAGGIASCA OLIVES*

SLICE OF SEA BREAM WITH RAPINI AND A WHITE WINE SAUCE

*RICOTTA SERVED WITH TICINO HONEY AND BROWN BREAD
HAZELNUT ICE CREAM*



<i>PRICE PER PERSON</i>	<i>CHF 90.-</i>
.....	
<i>INCLUDING WINE PAIRINGS</i>	<i>CHF 135.-</i>
.....	

If you have any special requests, our chef and staff will be happy to accommodate you.

RAW FISH

<i>KRYSTALE OYSTERS</i>	<i>PER OYSTER CHF</i>	<i>5.-</i>
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<i>CARPACCIO OR TARTARE OF MEDITERRANEAN FISH BASED ON MARKET AVAILABILITY</i>	<i>CHF</i>	<i>35.-</i>
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<i>ASSORTED RAW FISH</i>	<i>CHF</i>	<i>40.-</i>
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<i>RAW SCAMPI AND RED PRAWNS FROM MAZARA</i>	<i>CHF</i>	<i>41.-</i>
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APPETIZERS



*MIXED SALAD,
WITH HERBS, SPROUTS AND FLOWERS* *CHF 15.-*

ANCHOVIES, CAULIFLOWER AND DRIED TOMATOES *CHF 26.-*

*TERRINE OF MIXED BOILED MEATS WITH ONIONS AND PARSLEY,
SERVED WITH HORSERADISH CREAM* *CHF 26.-*



*POLENTA FROM BRUZELLA MILL,
PIKE-PERCH WITH LARDO* *CHF 27.-*



*HAM AGED ON PIORA ALP
WITH WHOLEMEAL BREAD WITH DRIED FRUIT* *CHF 27.-*

TUNA, AVOCADO AND STRACCIATELLA *CHF 28.-*

*DUCK FOIE GRAS TERRINE,
PEA AND PINK GARLIC VELOUTÉ* *CHF 32.-*

FIRST COURSES

CREAMED CASTELLUCCIO LENTILS
WITH SEARED CALAMARO

CHF 20.-



..... CARROT AND BABY SPINACH GNOCCHI
WITH MELTED BLUE COW'S CHEESE

CHF 27.-



..... CARNAROLI RISOTTO FROM TRONCHIN FARM
WITH CABBAGE AND LUGANIGA SAUSAGE

CHF 29.-

..... "GENTILE" THICK SPAGHETTI WITH CLAMS AND CHICKPEAS
(COOKING TIME: 17 MIN.)

CHF 29.-

..... BUTTON-SHAPED SPINACH RAVIOLI FILLED
WITH CREAMED SALT COD AND TAGGIASCA OLIVES

CHF 31.-

MAIN COURSES



..... ARTICHOKE	CHF 26.-
.....
SLICE OF SEA BREAM WITH RAPINI IN A WHITE WINE SAUCE	CHF 39.-
.....
JOHN DORY FISH, PARSLEY AND POTATO MOUSSE	CHF 41.-
.....
LOIN OF LAMB, PUMPKIN AND JERUSALEM ARTICHOKE	CHF 43.-
.....
FRIED PRAWNS, SCAMPI, SQUID AND VEGETABLES	CHF 38.-
.....

CATCH OF THE DAY

*Depending on market availability,
we serve the following fish prepared as follows:
salted, baked in foil, stewed or grilled*

*EUROPEAN SEA BASS – GILT-HEAD BREAM – ST. PIERRE – SNAPPER
PANDORA – FLOUNDER – WHITE SEA BREAM – AMBERJACK – GROUPER
2 PERSONS MINIMUM*

<i>SALTED, GRILLED OR LIGURIAN STYLE</i>	<i>CHF</i>	<i>54.–</i>
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<i>BAKED IN FOIL OR STEWED</i>	<i>CHF</i>	<i>57.–</i>
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